

Serve-over cabinet
TectoServe DC1 Emilie



Front runner for service and space efficiency



- Heating systems
- Industrial systems
- Refrigeration systems** ◀



Choose versatile flexibility!

Before, there were two options – a cabinet to sell packaged products, or a serve-over counter for fresh goods. Never both. Until now.

TectoServe DC1 Emilie is a unique serve-over concept, which combines service and self-service into one cabinet. The cabinet consists of two layers – the upper deck is designed for serve-over sales with unpackaged fresh food and the lower deck is for self-service sales. However, with the innovative glass mechanism the upper deck can be easily switched into self-service mode.

Most efficient use of staff and space

Thanks to the structure design, TectoServe DC1 Emilie offers 50% more display area compared to traditional serve-over counters in the same floor space. The whole display space can be in efficient use at all times, because there is no need to shut down the upper deck. During slower hours upper part can be switched into self-service mode and the staff behind the counter is relieved for other duties.

True sales booster

Studies show that the sales of packaged products benefits from the association of freshness when fresh goods are displayed in the same cabinet. Also LED lighting in both decks and end panels with large glasses will improve the product visibility from all angles. These features makes TectoServe DC1 Emilie a true sales booster that is also verified in several customer cases.



Choose TectoServe DC1 Emilie for

- More display area compared to traditional counters
- Efficient use of staff
- Food display that will increase the sales

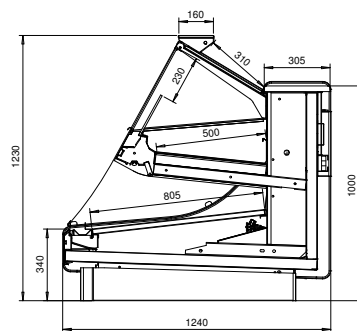


Technical specifications



External length (mm)	1250, 1875, 2500, 3750
External height (mm)	1230
External depth (mm)	1240
Temperature range	+0 to +2 °C and +2 to +4 °C
Refrigerants	R404, R744 (CO ₂), Brine

TectoServe DC1 Emilie



Standard equipment

- Separate evaporator for upper and lower part
- Painted plate 33mm end panel
- Separate electronic thermostat for upper and lower part of the cabinet (including control and defrost cut-out thermostats, defrost timer and temperature display)
- Expansion valve for refrigerant R404A, R744 (CO₂) and brine
- Defrost water outlet pipe for the full length of the cabinet



Glass in front



Moving the glass up



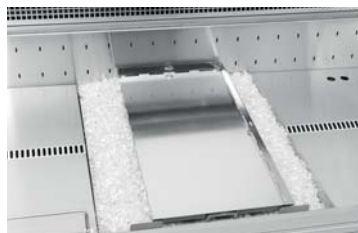
Moving the glass to the back

Innovative mechanism for keeping the glass in front or moving it to the back.

Optional accessories



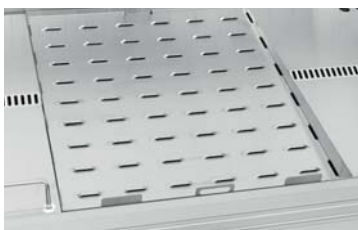
Cutting board



Gastronome tray



Crayfish bowl



Ice flake grid



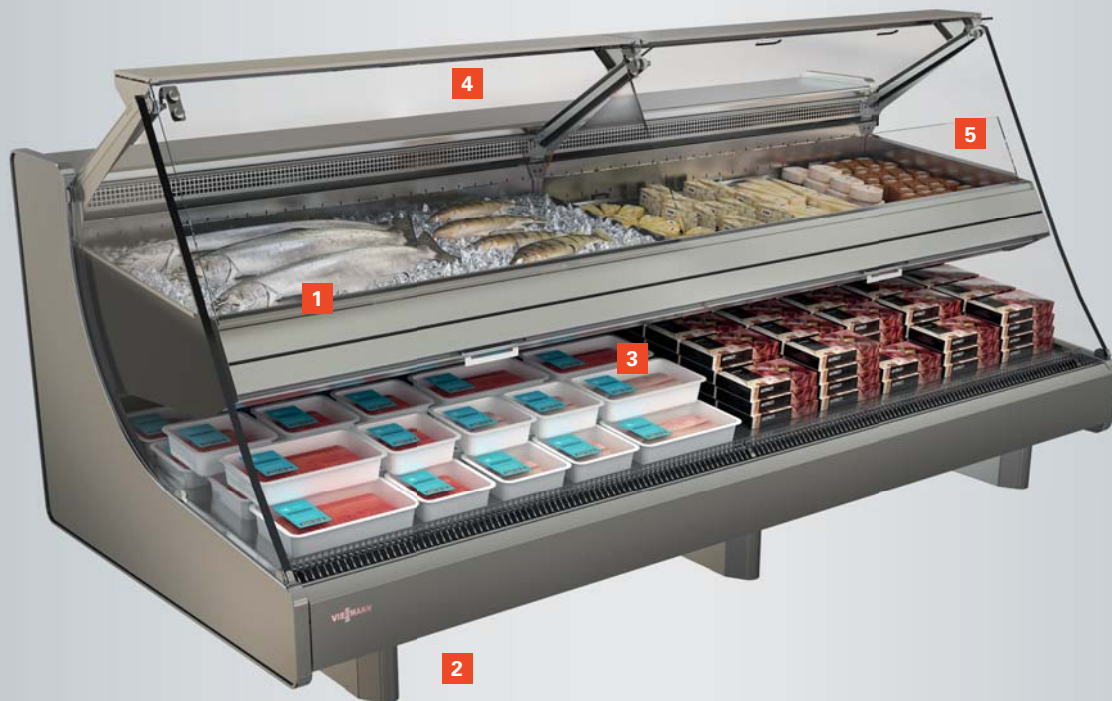
Multifunctional rack



Swing step

- Night curtain
- Ice flake grid
- Display plate
- Cutting board
- Stand for scale 400x450mm
- Gastronome tray 250x250mm
- Gastronome tray 500x125mm
- Gastronome tray 500x250mm
- Crayfish bowl 500x250mm
- Crayfish bowl 500x500mm
- Multifunctional rack consisting of holders for paper rolls, plastic bag rolls, foil bags and towels
- Swing step to improve staff ergonomics
- Acrylic divider on top shelf
- LED lighting in both decks
- Magnetic divider for lower deck

Benefits



TectoServe DC1 Emilie sets the new standard for versatile cabinets and delivers the functionality of a large supermarket-type display in a compact size.

- 1 Innovative mechanism for keeping the glass in front or moving it to the back
- 2 More display area for groceries per footprint
- 3 Variable options for combining fresh and packaged chilled food
- 4 Ergonomically designed so products are easy to reach for staff and shoppers
- 5 LED lighting and large glass surfaces intensifies product display





Refrigeration systems
product catalogue
at App store.

Austria
Viessmann K hlsysteme Austria GmbH
Telephone +43 72 35 66367-0
office_vk_at@viessmann.com
www.viessmann.at

Belgium
Viessmann Nederland B.V.
Telephone +31 10 4584444
info-ref-be@viessmann.com
www.viessmann.be

Czech Republic
Viessmann, spol. s r.o.
Telephone + 420 257 090 900
viessmann@viessmann.cz
www.viessmann.cz

Denmark
Viessmann Refrigeration Systems ApS
Telephone +45 4120 5420
info.dk@viessmann.com
www.viessmann.dk

Estonia
Viessmann K lmas steemid O 
Telephone +372 675 5150
info.ee@viessmann.com
www.viessmann.ee

Finland
Viessmann Refrigeration Systems Oy
Telephone +358 19 537 8000
info.fi@viessmann.com
www.viessmann.com
Viessmann Kylm j rjestelm t Oy
Telephone +358 19 537 8000
info.fi@viessmann.com
www.viessmann.fi

France
Viessmann Technique du Froid S. .r.l.
Telephone +33 3 87 13 08 13
france@viessmann-refrigeration.com
www.viessmann.fr

Germany
Viessmann K hlsysteme GmbH, Hof
Telephone +49 9281 814-0
Viessmann K hlsysteme GmbH, Mainz
Telephone +49 61315 7046-17
kuehlsysteme@viessmann.de
www.viessmann.de

Ireland
Viessmann Refrigeration Systems Limited
Telephone +353 1 617 7930
sales@viessmann-coldtech.ie
www.viessmann-coldtech.ie

Latvia
Viessmann Refrigeration Systems Latvia fili le
Telephone +371 6782 8449
info.lv@viessmann.com
www.viessmann.com

Netherlands
Viessmann Nederland B.V.
Telephone +31 10 4584444
info-ref-nl@viessmann.com
www.viessmann.nl

Norway
Viessmann Refrigeration Systems AS
Telephone +47 3336 3500
post@viessmann.no
www.viessmann.no

Poland
Viessmann Systemy Ch lodnicze Sp. z o.o.
Telephone +48 22 882 0020
info.pl@viessmann.com
www.viessmann.pl

Russia
Viessmann Refrigeration Systems
Moscow
Telephone +7 499 277 1260
www.viessmann.ru

Slovakia
Viessmann, s.r.o.
Telephone +421 32 23 01 00
viessmann@viessmann.sk
www.viessmann.sk

Sweden
Viessmann Refrigeration Systems AB
Telephone +46 8 5941 1200
info.refrigeration@viessmann.se
www.viessmann.se

Switzerland
Viessmann (Schweiz) AG
Telephone +41 56 418 67 11
info@viessmann.ch
www.viessmann.ch

United Arabian Emirates
Viessmann Middle East FZE
Telephone +971 43724247
refrigeration@viessmann.ae
www.viessmann.ae

United Kingdom
Viessmann Refrigeration Systems Limited
Telephone +44 1952 457157
sales@viessmann-coldtech.co.uk
www.viessmannrefrigeration.co.uk